GOVERNMENT OF INDIA
SCIENCE AND TECHNOLOGY
LOK SABHA

UNSTARRED QUESTION NO:2899
ANSWERED ON:03.08.2016
Nutrlce Cream
Kothapalli Smt. Geetha

Will the Minister of SCIENCE AND TECHNOLOGY be pleased to state:

(a) whether CSIR-CFTRI, Mysuru, developed the Nutrlce Cream to address nutritional deficiencies;
(b) if so, the details thereof and the benefits likely to be derived therefrom;
(c) whether access to better and diversified diets is the key to combating nutrition deficits and if so, the details thereof; and
(d) the manner in which the said Ice creams are likely to address the problem of nutritional deficiencies?

Answer

(a),(b)&(d) Yes, Madam. The Council of Scientific and Industrial Research (CSIR) constituent Laboratory, CSIR-Central Food Technological Research Institute (CSIR-CFTRI), in association with M/s Oleome Biosolutions, Bengaluru and M/s Dairy Classic Ice Creams Pvt. Ltd., has developed 'Nutrice'. It is an Omega-3 and Vitamin-E enriched frozen dessert from vegetarian source. Dietary supplementation of Omega-3 (?-3) fats which are the poly unsaturated fatty acids (PUFA) have been reported to have beneficial health functions, including brain development in children and good health in elderly population. The product is nutritional dessert that will provide the Recommended Dietary Allowance (RDA) of omega-3 for children in one serving.

(c) Largely, people's food habits revolve around diverse food sources and preparations to address the different nutritional requirements. Using the knowledge of traditional Indian food habits, CSIR-CFTRI has developed a diverse array of food products such as Nutri-chikki incorporated with spirulina, Rice mix, high protein rusk, energy food, nutri sprinkle, sesame paste, and fortified mango bar etc., so as to address the varying nutritional requirements of people. The products are analyzed for their Nutritional Composition and other parameters such as sensory, shelf-life, packaging, microbial safety, etc.

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